



BEIGNET* 9
uni cream, nori tempura,
preserved lemon, trout roe

HOTATE BUTTER* 9 per piece
hokkaido scallop, black trumpet,
snap pea, black garlic cream

KABOCHA TEMPURA 11
yuzu tsuyu, daikon, ginger

KOBUJIME BEETS 13
yuzu ricotta, ume vinaigrette,
mint, toasted almonds

S.F. BAY HALIBUT 26
herbaceous salad,
tangy dressing

CHAWANMUSHI 13
lobster, little foot mushrooms,
aromatic dashi, fresno chili

NIGIRI SPECIALS

| | | |
|-----------------------------------------------------------|---------------|------|
| Chutoro Otoro Kamatoro Bluefin* | Baja | AQ |
| Buri Buri Toro Wild Winter Yellowtail* | Toyama | 9/11 |
| Hirame & Ankimo Fluke w/Liver Torchon* | S. Korea | 8 |
| Hotate Fresh Scallop* | Hokkaido | 8 |
| Isaki Threeline Grunt* | Oita | 6 |
| Kamasu Barracuda* | Chiba | 7 |
| Kanpachi Amberjack* | Fukuoka | 6.5 |
| King Salmon* | New Zealand | 5.5 |
| Kinmedai Golden Eye Snapper* | Chiba | 8 |
| Madai Sea Bream* | Ehime | 5 |
| Saba Japanese Mackerel* | Chiba | 6.5 |
| Shima Aji & Truffle Jack Mackerel w/Truffle* | Ehime | 11 |
| Shiokko Young Yellowtail* | Fukuoka | 7 |
| Shirako Cod Milt* | Hokkaido | 8 |
| Shirauo Icefish* | Hokkaido | 5 |
| Sturgeon Trio* | California | 11 |
| Tako Octopus | Spain | 5 |
| Umimasu Ocean Trout* | Scotland | 5 |
| Unagi Shirayaki Grilled Eel | Shizuoka | 10 |
| Uni Sea Urchin* | Santa Barbara | 9 |
| Wagyu A5 Japanese Beef* | Kagoshima | 11 |

DESSERTS

| | |
|------------------------------------------------------------------------------------------------------------------------|----|
| APPLE CIDER DOUGHNUT Vanilla Ice Cream Miso Caramel | 7 |
| KOMBU CREME BRULEE Satsuma Mandarin Candied Kombu Shiso | 7 |
| ORANGE-CARDAMOM CAKE Pistachio-Matcha Creme Fraiche Genmaicha Gelato Blood Orange Candied Pistachio | 12 |
| MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce | 10 |
| TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce | 13 |
| PERSIMMON SORBET | 5 |